



PAST/PORT



THE STORY BEHIND PAST / PORT

Past/Port is more than a name. it's a world of heat, energy, excitement, and adventure. Inspired by the vibrant chaos of Southeast Asia, it evokes a sense of time, memory, and movement, much like the travellers and workers once welcomed at the nearby port. The name captures the romance and history of seafaring.

The thrill of leaving one port and arriving at another. And together, "past" and "port" become a gateway to a wide world of flavour and feeling that reflects our menu, our story, and the experience we want every guest to have.

COCKTAILS

GET STARTED WITH ONE OF OUR SIGNATURES

ROSE MARTINI

GIN, VERMOUTH,
ROSE
\$24

PANDAN FIZZ

VODKA,
LIMONCELLO,
PANDAN,
COCONUT

\$18

JUNGLE BIRD

SPICED RUM, APEROL,
CAMPARI, LIME,
PINEAPPLE
\$26





PAST/PORT



COCKTAILS

Rose Martini Gin, vermouth, rose	24
Disco Marg Tequila, cointreau, midori, lime, orgeat	26
Jungle Bird Spiced rum, Aperol, Campari, lime, pineapple	26
Pandan Fizz Vodka, Limoncello, Pandan, Coconut	18
Kingston Negroni Rum, Campari, Aperol, sweet vermouth, Cacao	28
P/P Daiquiri Rum, Rhum Agricole, grapefruit bitters, lime	26
Bourbon Sidecar Bourbon, Curacao, cream apera, lemon, ginger	28
Longan Old Fashioned Bourbon, Montenegro, Maraschino, Licor 43, cacao, cointreau	28
P/P Ranch Water Tequila, elderflower, lychee, verjus, grapefruit bitters, soda	22
P/P Tropical Gin Ricky Gin, triple sec, pineapple, lime, coconut, soda	22
Limoncello Spritz Limoncello, soda, prosecco	21
Aperol Spritz Aperol, soda, prosecco	21
Espresso Martini Vodka, coffee liqueur, coffee	25

THE DRIVING RANGE

LO & NO

Coco Clover Rose, coconut, lemon, foam	15
Miss L. Vera Aloe, lychee, lime, agave, soda	15



PAST/PORT

SNACKS AND SMALL PLATES

Chilli Cashew & Anchovy [LG, LD]	13
Freshly Shucked Oysters [LG, LD] Calamansi mignonette, cracked peppercorn	6.5/37
Raw Kingfish [LG, LD] Salted plum & Thai basil, pickled chili	25
Nyonya Pie Tee [LD] Spanner crab, smoked sriracha, salmon caviar	9ea
Grilled Scallop [LG] Jimbaran chilli butter, lime	11ea
Sambal Plate [V, LD] Fresh lettuce & leaves, crackers	14
Smoky Eggplant Relish [VG, LG] Finger lime, rice crackers [4]	14
'Son-in-law' Scotch Egg [LG, LD] Sweet fish tamarind, crispy shallots	13
Nyonya Fried 'Inche Kabin' Wings [LG, LD]	21
Tom Yum Prawn Dumplings Spicy coconut, lime leaves [6]	26

SARAWAK LAKSA

MON - FRI, 12PM - 3PM

Silky rice vermicelli noodles in a fragrant coconut milk broth infused with lemongrass, galangal, turmeric, and chilli. Topped with poached chicken, king prawns, and crisp bean sprouts. Famously crowned by Anthony Bourdain as the "breakfast of the gods," this masterpiece now finds its place at Past/Port, ready to delight your senses

\$32



LG: LOW GLUTEN LD: LOW DAIRY VG: VEGAN V: VEGETARIAN O: OPTIONS

PLEASE INFORM A TEAM MEMBER IF YOU HAVE ALLERGIES OR INTOLERANCES. WE'LL DO OUR VERY BEST TO ACCOMMODATE THEM, BUT AS OUR MENU IS FRESHLY PREPARED IN OUR KITCHEN, THERE MAY BE TRACE ALLERGENS.



PAST/PORT



LARGE PLATES

Wok Fried Green Pepper Sher Wagyu MB8+ [LD]	42
Wild ginger, basil, baby corn	
Grilled Chicken Curry ‘Kapitan’ [LD, LG]	39
Pineapple King Prawn Curry [LD, LG]	52
Lemongrass, ginger torch, Thai basil	
Crispy Pork Belly [LD]	41
Master stock caramel, pickled green mango slaw	
Grilled Murray Cod [LD, LG]	49
Ginger torch sambal	
250gm Porterhouse Steak [LD, LG]	52
Nam jim jaew	
Balinese Crispy Duck	59
House sambals, crackers, pickles	

VEGETABLES

Som Tum Salad [LD, LG]	21
Green papaya, snake beans, shrimp floss	
Rice Paddy Salad [LD, DF, VG]	23
Charred nectarine	
Vegemite Caramel Eggplant	24
[VG, LD]	
Grilled Snakebeans	24
Whipped tofu, lemongrass sate, soy crisps	

RICE & NOODLES

Duck Fried Rice	33
Lup cheong and garlic crisps, egg, garlic shoots	
Vegetarian Fried Rice	27
Preserved olive, corn, asparagus	
Sher Wagyu Pad See Ewe	31
Rice noodles, soy caramel, garlic chive	
Nasi Kerabu [V, LD, LG]	23
Fragrant herb rice, fresh greens, finger lime	
Add 'Inche Kabin' Wings [5]	10
Steamed jasmine rice	6
Fragrant blue pandan rice	8



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SWEETS

After Dinner Choc Mint	6ea
Fried Banana Fritters [VG, LG] Palm sugar caramel, coconut sorbet	18
Mango Lime Mousse [LG] Yuzu, meringue, fresh mango	19

DIGESTIFS

OUR BAR MANAGER TOMMY HAS RECOMMENDED
A FEW AFTER DINNER TIPPLES FOR YOU TO TRY

Kingston Negroni Rum, Campari, Aperol, sweet vermouth, cacao	28 Rich and chocolatey, with a hint of bitterness
Longan Old Fashioned Bourbon, Montenegro, Maraschino, Licor 43, cacao, cointreau	28 Rich, good with desserts, and drinks like a whiskey liqueur
Martell XO Cognac French cognac	49 Fruit forward and refined - a great way to finish a good meal
Talisker Single Malt Scotch whiskey, on ice	20 Great for sipping after your meal
Redbreast Single Pot Still Irish whiskey, ice or not	24 Why not compliment your dessert rather than fight it?
Brown Brother's 'Patricia' Noble Riesling 2021 King Valley, Victoria	20 Designed to be sweet and enjoyed with or without dessert



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PAST/PORT

BANQUET MENU

FOR 2 OR MORE

\$78

Freshly Shucked Oysters
Calamansi mignonette

Raw Kingfish
Salted plum & Thai basil, pickled chili

Sambal Plate
Fresh lettuce & leaves, crackers

Grilled Scallop
Jimbaran chilli butter, lime

Nyonya Fried
'Inche Kabin' wings

Tom Yum Prawn Dumpling
Spicy coconut, lime leaves

Crispy Pork Belly
Master stock caramel, pickled green mango
slaw

Grilled Chicken Curry 'Kapitan'

Vegemite Caramel Eggplant

Fragrant Blue Pandan Rice

Sesame Ball
Salted egg custard

\$78

VEGAN

Sambal Plate
Fresh lettuce & leaves, crackers

Smoky Eggplant Relish
Finger lime, rice crackers

Nyonya Pie Tee
Sweet corn, smoked sriracha

Salt & Pepper tofu
Grilled snake beans
Whipped tofu, lemongrass sate, soy crisps

Som Tum Salad
Green papaya, snake beans

Vegemite Caramel Eggplant

Rice Paddy Salad
Charred nectarine

Vegetarian Fried Rice
Preserved olive, corn, asparagus

Sesame Ball
Salted egg custard

PARTIES OF 8 OR MORE WILL DINE ON A
BANQUET MENU OF YOUR CHOICE



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PAST/PORT

BANQUET MENU

FOR 4 OR MORE

\$92

Freshly Shucked Oysters

Calamansi mignonette

Raw Kingfish

Salted plum & Thai Basil, pickled chili

Nyonya Pie Tee

Spanner crab, smoked sriracha, salmon caviar

Grilled Scallop

Jimbaran chili butter, lime

Tom Yum Prawn Dumplings

Spicy coconut, lime leaves

Wok fried Green Pepper Beef

Sher Wagyu MB8+

Wild ginger, basil, baby corn

Pineapple King Prawn Curry

lemongrass, ginger torch, Thai basil

Balinese Crispy Duck

House sambals, crackers, pickles,

Som Tum Salad

Green papaya, snake bean, shrimp floss

Nasi Kerabu

Fragrant herb rice, fresh greens, finger lime

Sesame Ball

Salted egg custard

\$125

Freshly Shucked Oysters

Calamansi mignonette

Raw Kingfish

Salted plum & Thai Basil, pickled chili

Nyonya Pie Tee

Spanner crab, smoked sriracha, salmon caviar

Grilled Scallop

Jimbaran chili butter, lime

Tom Yum Prawn Dumplings

Spicy coconut, lime leaves

Bass Strait 600gm Grass Fed

Rib Eye Steak

With house made accompaniments

Grilled Murray Cod

Ginger torch sambal

Crispy Pork Belly

Master stock caramel, pickled green mango slaw

Vegemite Caramel Eggplant

Sambal Plate

Fresh lettuce & leaves, crackers

Nasi Kerabu

Fragrant herb rice, fresh greens, finger lime

Sesame Ball

Salted egg custard

**PARTIES OF 8 OR MORE WILL DINE ON A
BANQUET MENU OF YOUR CHOICE**



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WINES WE'RE LOVING

Oh hey there! Before you get stuck into our list proper, we wanted to draw your attention to a handful of wines that have grabbed ours over the past few months. From racy whites to plush & juicy reds - these are the wines that we - the Past/Port team - are loving right now. There are wines here for food, wines for long overdue catch ups, wines for lovers & wines you don't even need a reason to enjoy. Here for a good time not a long time!

ARRAS GRAND VINTAGE 2016

[Claudia, Rooftop Manager]

Multi Regional, TAS - \$175

Outside Champagne, Ed Carr is a bit like the Max Verstappen of Sparkling Wine. His wines are epic with loads of detail & as good as anything I've been lucky enough to try so far. The most awarded winemaker in Australia

RIESLINGFREAK NO.5 2025

[Taylor, Bartender]

Clare Valley, SA - \$105

John Hughes is an absolute weapon. His uni mates nicknamed him "Rieslingfreak" for obvious reasons. The No.5 is off-dry & ridiculously good. Think red apples, mandarin and jasmine flowers. Makes me think of salt and pepper. Respect!

STARGAZER 'TUPELO' 2025

[Sarah, Exec Chef]

Coal River, TAS - \$115

OMG! Is this the best thing to drink at Past/Port? I think so! This is a take your breathe away blend of Pinot Gris, Riesling, Pinot Blanc & Gewurtraminer that loves salads, curries & seafood. Smells like white flowers, nectarine, dry & delicious.

COTE MARTIN 'GALERIE TEXTURE' CHENIN BLANC 2024

[Lauren, Past Port Manager]

Aude Valley, FRANCE - \$105

If Riesling & Chardonnay had a love child, it would taste something like Chenin Blanc. Heaps of green apple & lime on the nose, but rich and broad on the palate. Drink it on your next date!

TE MATA ESTATE GAMAY NOIR 2024

[Olivia, Host]

Hawke's Bay, NZ - \$89

If red wine could be animated, I think it would taste like this! Bright, bouncy, super-delicious & a whole lot of fun. Feels like Pinot, only richer. Drink it with our Balinese duck.



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WINE FIZZ

Hare & Tortoise Prosecco NV King Valley, VIC	15	73
Montalto Sparkling Rose NV Mornington Peninsula, VIC		90
Chandon Brut NV Multi Regional, VIC	17.5	85
Clover Hill 'Tasmania Exceptionnelle' MV East Coast, TAS		97
Arras Grand Vintage 2016 Multi Regional, TAS		175
Moet & Chandon Imperial Brut NV Epernay, France	25	130
Laurent Perrier Cuvee Rose Brut NV Tours-sur-Marne, France		275
Ruinart Blanc de Blancs Brut NV Reims, France		250

Moet & Chandon Grand Vintage 2016 40 195
Epernay, France

The underrated superstar of the Moet house, Grand Vintage [only made in exceptional years] is Chardonnay-dominant, 6 years on lees, and layered with the kind of detail & complexity generally reserved for far pricier examples.

Dom Perignon Vintage 2015 Reims, France	695
Krug Grande Cuvee NV Reims, France	795

WHITE

Red Hut Sauvignon Blanc 2025 Marlborough, New Zealand	16	76
Cloudy Bay Sauvignon Blanc 2024 Marlborough, New Zealand		125
Petaluma Sauvignon Blanc 2024 Adelaide Hills, SA		85
Galante Pinot Grigio 2024 Delle Venezie, Italy	16	76

Kumeu River Village Pinot Gris 2024 Auckland, NZ		90
Rieslingfreak No5 2025 Eden Valley, SA		105
Leo Buring Riesling 2025 Clare Valley, SA	16.5	82
Ravensthorpe Riesling 2024 Canberra District, ACT		95
Dr Loosen Wehlener Sonnenuhr Riesling Kabinett 2023 Mosel, Germany		125
Seppelt Drumborg Traminer 2023 Henty, VIC		88
Stargazer 'Tupelo' 2025 - aromatic white blend Coal River, TAS		115
Hugel Gentil 2023 - aromatic white blend Alsace, France	18	89
Unico Zelo 'Alluvium' Fiano 2022 Adelaide Hills, SA		88
Cote Martin 'Galerie Texture' Chenin Blanc IGP 2024 Aude Valley, France		105
Mac Forbes Yarra Junction 'Village' Chardonnay 2021 Yarra Valley, VIC	19	93
Stonier Chardonnay 2025 Mornington Peninsula, VIC		110
Shaw & Smith M3 Chardonnay 2023 Adelaide Hills, SA		130
Mulline Single Vineyard Portarlington Chardonnay 2024 Bellarine Peninsula, VIC		160
William Fevre Petit Chablis 2023 Burgundy, France	28	125
Dom. Bernard Defaix Chablis 'Cote de Lechet' 1er 2023 Burgundy, France		175
Les Heritieres du Comte Lafon Macon-Milly-Lamartine 2023 Burgundy, France		155



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Leeuwin Estate 'Art Series' Chardonnay 2022 250
Leeuwin Estate 'Art Series' Chardonnay 2017 295
Leeuwin Estate 'Art Series' Chardonnay 2015 350

Margaret River, WA

This is arguably Australia's most iconic Chardonnay. For decades, this Margaret River legend has been in a league of its own - a Grand Cru of the Southern Hemisphere, capable of standing alongside the world's finest white wines. The 2022 release continues that legacy, delivering power, complexity, and seamless balance, while both the 2019 & 2016 examples show its incredible ability to withstand father time.

Limited stocks of each vintage available.

Tolpuddle Pinot Noir 2023 250
Tolpuddle Pinot Noir 2022 295
Tolpuddle Pinot Noir 2021 350

Coal River Valley, TAS

Tolpuddle has become one of the defining names in Tasmanian wine, and one of the most collectable Pinot Noirs produced in the Southern Hemisphere. The vineyard, tucked into the Coal River Valley, is tended by a remarkable team: Michael Hill Smith MW and Martin Shaw at the helm, with Adam Wadewitz in the winery and viticulturist Ray Guerin shaping the vines. The 2024 is another modern Australian classic that lives up to the reputations of the stunning 2020 & the debut 2016.

Limited stocks of each vintage available.

PINK

Alpha Box & Dice 'Tarot' Rose 17.5 85
2025

McLaren Vale, SA

Jules Cotes de Provence Rose 19 93
2024

Provence, France

Minuty 'M' Rose 2024 98

Provence, France

Chateau d'Esclans Whispering
Angel Rose 2024 130

Provence, France

22 Degree Halo 'Chill with the
Moon' 2022 [served chilled] 16.5 80

Riverland, SA

RED

Yering Lane Pinot Noir 2024 19 93

Yarra & King Valley, VIC

Dalrymple Pinot Noir 2024 110

Pipers River, TAS

Coldstream Hills 'Deer Farm'
Pinot Noir 2021 135

Yarra Valley, VIC

Ata Rangī 'Crimson' Pinot Noir
2023 120

Martinborough, NZ

Dom. L'Arlet Nuits-Saint-Georges
Clos de Forets 2022 595

Burgundy, France

Te Mata Estate Gamay Noir 2024 18 89

Hawkes Bay, NZ

Pierre-Marie Chermette 105

Beaujolais 'Les Griottes' 2023

Beaujolais, France

Mesta Tempranillo 2024 73

Beaujolais, France

Willunga 100 Grenache 2024 90

Ucles, Spain

Alkina Kin Grenache 2024 130

Barossa Valley, SA

Yangarra 'Circle' Field Blend Red
2024 110

Yarra Valley, VIC

Yarra Yering Light Dry Red 2024 45 195
Pinot & Shiraz

McLaren Vale, SA

Brash Higgins 'Ripple' 2024 90

Nero & Shiraz

McLaren Vale, SA

Vietti Langhe Nebbiolo 2022 110

'Perbacco' DOC

Piedmont, Italy

Clonakilla O'Riada Shiraz 2023 105

Canberra District, ACT

Semprevino Shiraz 2024 18 88

McLaren Vale, SA

Penfolds St Henri Shiraz 2019 225

Barossa Valley, SA



PAST / PORT

RED CONT.

Heathcote Estate Shiraz 2022 Heathcote, VIC	28	135
Cullen Cabernet Sauvignon Merlot 2021 Margaret River, WA		125
Terazzas Reserva Malbec 2021 Mendoza, Argentina		88
Wild Folk Nero d'Avola 2023 Langhorne Creek, SA	16	77

SWEET

T'Gallant Juliet Moscato 2020		75
Brown Brothers 'Patricia' Noble Riesling 2021 - 375ml	20	78
Dom. de Durban Muscat Beaumes de Venise 2022 - 375ml		110

BEER

Tsingtao 640ml		18
Tsingtao 330ml		12
Tiger 330ml		16
Sapporo black can 650ml		22
Hills Apple Cider 330ml		13
Hills Pear Cider 330ml		13
Mountain Goat V.E.B can 375ml		13
Moo Brew Pale Ale can 375ml		16
Green Beacon '7 bells' Sour Passionfruit Ale can 375ml		16

TAP BEER

Asahi		17
Balter Easy Hazy		14.5
Balter XPA		14.5
Young Henry's Newtowner Pale Ale		14.5
Carlton Draught 'Tank Beer'		13.5
Great Northern 'Super Crisp'		13
Brookvale Union Ginger Beer		15.5

THE DRIVING RANGE

LO & NO		
Heap's Normal 0.5%		12
Asahi 0.0%		11
Balter Captain Sensible 3.5%		10

